

Department of Human Services  
Bureau of Human Service Licensing

November 29, 2021

[REDACTED]  
VS WALLINGFORD LLC  
2700 CHESTNUT PARKWAY  
CHESTER, PA 19013

RE: CHESTNUT RIDGE RETIREMENT  
LIVING  
2700 CHESTNUT PARKWAY  
CHESTER, PA, 19013  
LICENSE/COCC#: 14141

Dear [REDACTED],

As a result of the Pennsylvania Department of Human Services, Bureau of Human Service Licensing review on 09/15/2021 of the above facility, we have determined that your submitted plan of correction is fully implemented. Continued compliance must be maintained.

Sincerely,  
Shawn Parker

Enclosure  
Licensing Inspection Summary (LIS)

cc: Pennsylvania Bureau of Human Service Licensing

**Department of Human Services  
Bureau of Human Service Licensing  
LICENSING INSPECTION SUMMARY**

**Facility Information**

Name: CHESTNUT RIDGE RETIREMENT LIVING License #: 14141 License Expiration Date: 12/30/2021  
Address: 2700 CHESTNUT PARKWAY, CHESTER, PA 19013  
County: DELAWARE Region: SOUTHEAST

**Administrator**

Name: [REDACTED] Phone: 6104470710 Email: [REDACTED]

**Legal Entity**

Name: VS WALLINGFORD LLC  
Address: 2700 CHESTNUT PARKWAY, CHESTER, PA, 19013  
Phone: 6104470710 Email: [REDACTED]

**Certificate(s) of Occupancy**

**Staffing Hours**

Resident Support Staff: 0 Total Daily Staff: 117 Waking Staff: 88

**Inspection**

Type: Partial Notice: Unannounced BHA Docket #:  
Reason: Complaint Exit Conference Date: 09/15/2021

**Inspection Dates and Department Representative**

09/15/2021 - On-Site: [REDACTED]

**Resident Demographic Data as of Inspection Dates**

**General Information**

License Capacity: 130 Residents Served: 78

**Secured Dementia Care Unit**

In Home: Yes Area: 4th floor Capacity: 22 Residents Served: 17

**Hospice**

Current Residents: 10

**Number of Residents Who:**

Receive Supplemental Security Income: 0 Are 60 Years of Age or Older: 78  
Diagnosed with Mental Illness: 0 Diagnosed with Intellectual Disability: 5  
Have Mobility Need: 39 Have Physical Disability: 0

**Inspections / Reviews**

09/15/2021 - Partial

Lead Inspector: [REDACTED] Follow-Up Type: POC Submission Follow-Up Date: 11/19/2021

Inspections / Reviews *(continued)*

11/22/2021 - POC Submission

Lead Reviewer: [REDACTED]

Follow-Up Type: *Document Submission*

Follow-Up Date: *11/26/2021*

11/29/2021 - Document Submission

Lead Reviewer: [REDACTED]

Follow-Up Type: *Not Required*

85a - Sanitary Conditions

1. Requirements

2600.

85.a. Sanitary conditions shall be maintained.

Description of Violation

On 9/15/21, the licensing representative observed:

- The drain under the soda machine was unsanitary and dirty.
- The prep-station cutting board was not clean.

Plan of Correction

Accept

Dining serves director, cooks and servers where educated on 9/15/2021 on regulation #2600.85a on sanitary conditions being maintained. See attachment A.

Areas of citation were correct 9/15/2021.

Dining director and/or designee will audit the kitchen and dining areas to ensure all work areas are clean and sanitizes, daily x 1month post meals, then daily x 2weeks, then randomly monitored to ensure ongoing compliance. See attachment B.

Dining director and/or designee is responsible for ongoing compliance.

Results of the audit will be reviewed via monthly QA process.

Completion Date: 01/07/2022

Document Submission

Implemented

Prep-station and cutting boards were cleaned post breakfast day of survey. Drains, prep-station, and cutting boards were cleaned/ sanitizes at the end of day 9/15/2021. Survey conducted during breakfast. Staff in serviced day of survey, 9/15/2021

85b - Infestation

1. Requirements

2600.

85.b. There may be no evidence of infestation of insects or rodents in the home.

Description of Violation

On 9/15/21, the licensing representative observed flies in the kitchen and dead bugs in the light fixtures.

The exterminator report documented that the exterminator was requested to the home for:

8/25/21 - for mice and roaches in the dining room

8/30/21 - for mice and roaches in the dining room and kitchen

85b - Infestation (continued)

**Plan of Correction**

**Accept**

Maintenance director and techs were educated on 11/19/2021 on regulation #2600.85b on proper food storage. See attachment C.

Areas of citation were correct day of inspection.

Maintenance director and/or designee will audit the visits with Pest Proof to ensure community remains free of insects and rodents weekly x 6weeks, then randomly monitored to ensure ongoing compliance. See attachment C1.

Maintenance director and/or designee is responsible for on going compliance.

Results of the audit will be reviewed via monthly QA process.

Completion Date: 01/07/2022

**Document Submission**

**Implemented**

There was no observance/ evidence of mice and/ or roaches during survey, Pest Proof providing on-going weekly treatment to prevent infestation. Please see attached letter and contract from

88a - Surfaces

**1. Requirements**

2600.

88.a. Floors, walls, ceilings, windows, doors and other surfaces must be clean, in good repair and free of hazards.

**Description of Violation**

On 9/15/21, the licensing representative observed:

- mold on the vent by the soda machine
- mold on the vent by the pot sink
- mold on the vent by the ice cream freezer
- mold on the vent by the clock
- mold on the ceiling tiles by the dish sink and an open and uncovered drain on the floor by the dish sink
- mold on the vent above the sink where the seasonings are shelved and an open and uncovered drain on the floor

**Plan of Correction**

**Accept**

Dining serves director, cooks and servers were educated on 9/16/2021 on regulation #2600.88a on sanitary conditions being maintained. See attachment F.

Areas of citation were correct 9/16/2021.

Dining director and/or designee will audit the kitchen and dining areas to ensure all work areas are clean and sanitizes, daily x 1month post meals, then daily x 2weeks, then randomly monitored to ensure ongoing compliance. See attachment G.

Dining director and/or designee is responsible for ongoing compliance.

Results of the audit will be reviewed via monthly QA process.

Completion Date: 01/07/2022

**Document Submission**

**Implemented**

Vents & ceiling tiles were cleaned and/ or replaced. Purchased covers for all floor drains. Maintenance Manager will randomly monitor to ensure ongoing compliance.

## 103g - Storing Food

**1. Requirements**

2600.

103.g. Food shall be stored in closed or sealed containers.

**Description of Violation***On 9/15/21, the licensing representative observed in the refrigerator by the window prepared Jello uncovered.***Plan of Correction****Accept**

2600.103g

*Dining director and cooks were educated on 9/15/2021 on regulation #2600.103g on proper food storage. See attachment H.**Areas of citation were correct day of inspection.**Dining director and/or designee will audit the kitchen and dining areas to ensure all work areas are clean and sanitizes, daily x 1month post meals, then daily x 2weeks, then randomly monitored to ensure ongoing compliance. See attachment I.**Dining director and/or designee is responsible for on going compliance.**Results of the audit will be reviewed via monthly QA process.***Completion Date:** 01/07/2022**Document Submission****Implemented***Dining manger & cooks were educated on making sure all food/ deserts are covered at all times, no exceptions.**Dining manager will monitor for ongoing compliance.*